

BETTER FOODS---BETTER HOMES

Sellers Kitcheneed



All ladies attending Mrs. Vaughn's lectures are especially requested to watch the place, the kitcheneed fills in the model kitchen.

Beyond a doubt the most practical and sanitary cabinet on the market.

SPECIAL FEATURES OF SELLERS KITCHENEED

Extra large china closet and cupboard compartment in upper section.

Sanitary disappearing curtain which rolls up out of the way.

Sanitary tiling, removable floor bin.

Large utensil cupboard in base. Rounded corners and dovetail construction.

Equipped with 12 piece set Sellers Special Glass Jars.

Furnished only with white enamel interior upper section.

The Sellers Kitcheneed Mrs. Vaughn is using will be given away Saturday a. m. of this week. Get full particulars Tuesday.



Special Attention—Mrs. Housewife:

Your family wash by the NEW ELECTRIC PROCESS, insuring long life to fibre and colors, beautiful clear work and thorough disinfection. We are using every effort to produce Quality work at a price every one can afford to pay.

Remember we do a Special NO STARCH FAMILY WASH, all nicely washed and dried and all flat pieces ironed, 20 pounds 75c, no charge less than 75 cents, all over 20 pounds 4 cents per pound. This work is done much better and cheaper than it can be done at home and once tried you will always be a patron.

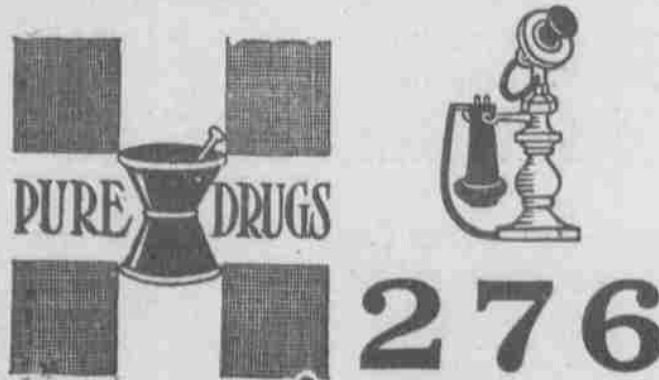
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OLDEST—LARGEST—BEST
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Buy your Table Linens here

During the Great June White Sale

Remember we carry the best Irish, Scotch and German Linens

STOCKTON



DRUGS and Useful Articles for the home.

If it is a severe burn apply Lino at once. 25c per box.
If it is in flavoring extracts we have the best.
If it is tissue towels we have them.
If it is something we haven't mentioned in household necessities, we have it.
If you will give us a call we will convince you.

CENTRAL PHARMACY

A. B. Poole, 410 State Street. A. Jayner Woolport, Phone 276.

MRS. VAUGHN Uses Our Meats

THERE IS A REASON

We have the best kept shop in Salem; we use only the choicest stock for beef; our service is unexcelled in Salem. Pay us a visit and we will try to please.

E. C. Cross & Son

LECTURER AT HER BEST



MRS. VAUGHN GIVEN ROYAL WELCOME

THE CAPITAL JOURNAL'S

"Better Foods-Better Homes" School All This Week—Mrs. Kate B. Vaughn In Charge—Doors Open 1.30—Musical Concert 2 to 2.30—Lecture-Demonstration 2.30—Free to Everybody

PROGRAM FOR TUESDAY AFTERNOON:

Lecture subject: "Cost of Living." Menu: Luncheon, corn soup, fish entree, escalloped tomatoes, Astor salad, sour cream dressing, nut loaf, chocolate cake, caramel fudge.

Mrs. Vaughn's special recipe: Omelet. 4 eggs, 1 1/2 teaspoonful salt, 1-10 teaspoonful pepper, pinch of paprika, 1

tablespoonful hot water or milk, 1-1/2 tablespoonfuls crisco, 1-4 teaspoonful cream tartar. Separate eggs and beat the yolks, add salt, pepper, paprika and gradually water or milk (water makes tender omelet). Beat whites until dry and stiff. Add cream of tartar and beat into the yolk mixture. Heat and brush with butter the omelet pan and pour in mixture. Place on range where it will cook slowly and evenly. When well puffed and delicately browned un-

derneath, place omelet in center of grate or oven to cook on top. When firm to touch, omelet is cooked. Fold and turn on to platter. Garnish with sprigs of parsley.

Cocoa

1 quart milk, 1 cupful boiling water, 4 tablespoonfuls prepared cocoa, 4 tablespoonfuls sugar.

Scald milk, mix the cocoa and sugar, add enough of the hot water to form a thin paste. Add the remainder of the water and boil one minute. Pour into the scalded milk and beat with an egg beater two minutes.

White Cake

3 cupfuls flour, 3 teaspoonfuls baking powder, 1 teaspoonful salt, 1-2 cupfuls very fine sugar, 1-2 cupful strained orange juice, 1 tablespoonful grated orange rind, 1-2 cupful cold water, 1 teaspoonful orange extract, 5 egg whites.

Sift flour, baking powder and salt four times. Cream crisco and sugar, add orange juice and rind and alternate water and dry ingredients. Add extract. Lastly fold in whites of eggs. Bake in layer tin in oven 350 to 400 degrees, twenty five minutes.

Cream Icing

1-2 cupful sweet whipping cream—beat into this confectioner's sugar until it is a stiff paste, place bowl containing this paste over steam and stir until same melts, remove to table and flavor with Burgett's vanilla. Beat for few seconds and pour over cake. Cream in desired quantity may be added. Nuts or shredded coconut may also be added.

If whipping cream is not available, plain coffee cream may be used, and then one tablespoonful of crisco and one-fourth teaspoonful salt added.

Lemon Queens

7 tablespoonfuls crisco, 1 cupful sugar, 4 eggs, 1 lemon, 1-1/2 cupfuls flour, 1-4 teaspoonful soda, 1 teaspoonful baking powder.

Cream crisco and sugar. Add beaten egg yolks, the grated rind of lemon and 2 tablespoonfuls lemon juice. Sift together flour, baking powder and soda, beat into first mixture and lastly add beaten egg whites. Bake in small pans. Frost on top of each cake with boiled icing and sprinkle with chopped pistachio nuts. This will make fifteen small cakes.

Musical program Tuesday, June 6, 1916:

For new Edison Diamond Disk machine.
Soldiers chorus, Faust No. 80121
Mocking bird, Elizabeth Spencer and Walter Van Brunt No. 80082
Ballet music, William Tell No. 30285
The Bubble, High Jinks No. 80131
Walpio Medley, Hawaiian guitars No. 30288
Medley in F, violin solo No. 80181
How Mother made the Soup, No. 10547

Program for Tuesday afternoon at 2.30
Subject: "Cost of Living"
Menu:
Luncheon
Corn Soup
Fish Outlets
Escalloped Tomatoes
Astor Salad Sour Cream Dressing
Nut Loaf
Chocolate Cake Caramel Icing

The opening session of the Capital Journal's "Better Foods Better Homes" school at the armory this afternoon is a notable success. The lecturer, Mrs. Kate Brew Vaughn, is at her best and her many friends in this city gave her a royal welcome. They are glad indeed to again listen to her helpful and inspiring talks on homemaking and to again put to the test her inimitable

(Continued on Page Seven.)

After the Demonstration

EXAMINE

The range used by Mrs. Vaughn

Cook With Gas

Phone 85

GAS WORKS

Edison New Diamond Disc

Shown and used to furnish music daily from 2.00 to 2.30 p. m., at Mrs. Vaughn's Lecture at



The Armory this week. All styles on display at

Geo. C. Will

432 State Street, Salem, Oregon

Mrs. Vaughn Uses

Only the best materials in her work—products she can personally recommend.

For that reason



Fleischman's Yeast

Meets her every requirement.

A complete line of labor saving

Kitchen Ware and Cooking Utensils

Wm. Gahlsdorf

The Store of Housewares. 135 N. Liberty St.

F. W. WOOLWORTH CO.

5, 10, and 15c Store

New McGilchrist Bldg., State and Liberty Streets.

Hundreds of useful items for the housewife—Glassware, China, Crockery, Tin and Enamelware.

Nothing Over 15c—Why Pay More

Satisfaction Guaranteed.

Watch this page all week; New recipes, and lessons in home cooking.